

THE  
**Δ**  
ADVOCATE  
ARMS



CHRISTMAS &  
NEW YEAR DINING

# FESTIVE LUNCH

SERVED MONDAY - SATURDAY 12PM-5PM

## STARTERS

**Homemade Cream of Root Vegetable Soup (v)**  
and baked bread

**Rich Chicken Liver Parfait**  
raisin and real ale chutney, toasted malt bread, balsamic and crispy bacon  
salad

**Pan Seared Smoked Haddock**  
sweetcorn and tarragon chowder, baby corn and potato crisps

**Mushroom, Halloumi and Polenta Fritter (v)**  
red pepper, sweet onion and paprika ragout and herb oil

## MAINS

**Seared Turkey Escalope**  
roasted potatoes, creamed mash, Lincolnshire sausage wrapped in streaky  
bacon with savoy cabbage fricassee and turkey jus.

**Roasted Skirt of Beef**  
beef hash potato, carrot purée, butter roasted carrot, sautéed savoy cabbage  
and red wine sauce

**Sweet Potato and Squash Pie (v)**  
creamed potatoes, honey roasted beetroot, poacher velouté  
pickled shallot and spinach

## DESSERTS

**Christmas Pudding**  
with orange syrup, brandy sauce and redcurrants

**Chocolate Brownie (v)**  
with cinder toffee, chocolate soil and vanilla ice cream

**Advocate White Chocolate and Strawberry Sundae (v)**  
with meringue, strawberries and strawberry jam

2 courses  
**£17**  
3 courses  
**£21**  
per person



CELEBRATE  
WITH US...

## **Book your Christmas Party**

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PARTY ORGANISER  
EATS FREE

for bookings of 12 people or more,  
when booked before 30<sup>th</sup> September

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**Speak to a member of staff or get in touch  
for more information and to book your table**

# FESTIVE À LA CARTE

SERVED FROM 5PM UNTIL 9PM

## STARTERS

**Homemade Creamed Root Vegetable Soup (v)**  
and baked bread

**Rich Chicken Liver Parfait**  
raisin and real ale chutney, toasted malt bread, balsamic and crispy bacon salad

**Pan Seared Smoked Haddock**  
sweetcorn and tarragon chowder, baby corn and potato crisps

**Advocate Festive Scotch Egg**  
turkey mince, cranberry compote and watercress

**Smoked Salmon Mousse**  
compressed cucumber pickle, tomato, lemon and dill salsa

**Mushroom, Halloumi and Polenta Fritter (v)**  
red pepper, sweet onion and paprika ragout and herb oil

**Wild Mushroom and Rosemary Tagliatelle (v)**  
torched camembert *(also available as a main)*

## MAINS

**Seared Turkey Escalope**  
roasted potatoes, creamed mash, Lincolnshire sausage wrapped in streaky bacon  
with savoy cabbage fricassee and turkey jus.

**Roasted Skirt of Beef**  
beef hash potato, carrot purée, butter roasted carrot, sautéed savoy cabbage  
and red wine sauce

**Seared Seabass**  
celeriac puree, spring onion, bacon & pickled onion fricassee,  
Parmentier potatoes and tarragon butter emulsion

**Baked Cod Loin**  
potato fondant, mussel chowder, leek and apple purée

**Slow Roasted Pork Belly**  
scallion mash, garlic cabbage, black pudding fritter and cider jus

**Pan Roasted Chicken**  
tomato, mushroom and thyme risotto with crispy bacon and olive salad

**Sweet Potato and Squash Pie (v)**  
creamied potatoes, honey roasted beetroot, poacher velouté  
pickled shallot and spinach

2 courses  
£21

3 courses  
£26

per person



DESSERTS

**Christmas Pudding**

orange syrup, brandy sauce and redcurrants

**Chocolate Brownie**

cinder toffee chocolate soil and vanilla ice cream

**Cheese Board (v)**

**Cherry Clafoutis**

kirsch cherries, vanilla ice cream and toasted almonds

**White Chocolate and Cranberry Bread Pudding**

peach anglaise and poached peach

**Classic vanilla Crème Brûlée**

homemade ginger biscuits and caramel ice cream

**Creamy Lemon Curd Parfait**

shortbread, duo of meringue, Chantilly cream and poppy seed sponge



EARLY BIRD  
SPECIAL

**Book a table between  
5 and 6pm to receive  
a 25% discount**

25% discount applies to food order only.

PRE-ORDER REQUIRED FOR PARTIES OF 8 OR MORE

# CHRISTMAS DAY

SEATING TIMES 12PM AND 3PM

**5 courses**  
**£69**  
per person

**Half Price**  
for  
**children**  
under 10

## APPETISERS

**Smoked Duck Breast Crostini with Orange Gel  
Sundried Tomato and Basil Choux Pastry (V)**

## STARTERS

**Braised Beef and Wild Mushroom Risotto**  
rocket and balsamic dressing

**Butternut Squash Tagliatelle (v)**  
sage cream, Thai pickled silverskins and goats' cheese

**Spiced Marinated King Prawns**  
tomato salsa, smoked tomato chutney and pepper coulis

## MAINS

**Roast Lincolnshire Turkey**  
pigs in blanket, turkey leg and sausage stuffing, roast potatoes, mashed potato and turkey gravy

**Roast Fillet of Beef**  
fondant potato, honey glazed parsnips, kale Brussels sprouts, and port jus

**Pan Roasted Seabass**  
caper crushed potatoes, fennel and parsley velouté, caperberries and brown shrimp

**Honeyed Winter Parsnip**  
sweet potato tartlet with charred sprouts, parsnip puree, roasted chestnuts and pickled spinach

## DESSERTS

**Chilled Chocolate Fondant**  
chocolate and clementine anglaise, candied clementine and citrus gel

**Homemade Christmas Pudding**  
orange syrup, confit orange and brandy sauce

**Advocate Cheese Board**  
figs and chutney

**Peanut Butter Parfait**  
caramelised banana, banana cake, caramel ice cream and lemon balm

**BOOKING & PRE-ORDER ESSENTIAL. £20 DEPOSIT REQUIRED PER PERSON**

# BOXING DAY

SERVED FROM 12PM-8PM

## STARTERS

### **Baked Camembert (v)**

rosemary croutons, red onion & raspberry jam and rocket

### **Breaded Chicken Thigh Bon Bon**

gem lettuce, parmesan and anchovy salad with garlic aioli

### **Beer Battered King Prawns**

pickled cucumber salad, tartare sauce and lemon dressing

### **Classic Potted Belly Pork**

onion seed bread, dressed leaves and onion marmalade

### **Classic Prawn Cocktail**

pickled cucumber, baby gem lettuce and marie rose sauce

### **Homemade Carrot and Coriander Soup (v)**

with baked bread

2 courses

£21

3 courses

£26

per person

## MAINS

### **Braised Blade of Beef or Roast Lincolnshire Beef or Roast Loin of Pork**

thyme & garlic roast potatoes, creamed mash, Yorkshire pudding and red wine gravy

### **Roast Breast of Chicken**

roast potatoes, mashed potato, house stuffing, Yorkshire pudding and gravy

### **Wild Mushroom and Spinach Gnocchi (v)**

herb oil, rocket and pickled enokis

### **Beer Battered Haddock**

hand cut chips, homemade tartare sauce, lemon and mushy or garden peas

### **Roasted Cod Loin**

sweetcorn & chorizo stew, sautéed potatoes and steamed baby corn

### **Roasted Root Vegetable Hot Pot (v)**

sauté cabbage and creamed potatoes

## DESSERTS

### **Advocate Chocolate Brownie (v)**

white chocolate ice cream and chocolate and crème fraîche mousse

**Pear, Apple and Cinnamon Crumble (v)** crème anglaise or ice cream

**Steamed Treacle Sponge (v)** crème anglaise or vanilla ice cream

**Duo of British Cheese (v)** celery, figs, grapes and crackers

**Vanilla Cheesecake** candid walnuts, frozen grapes and apple sorbet

Half Price  
for  
children  
under 10

BOOKING & PRE-ORDER ESSENTIAL. £10 DEPOSIT REQUIRED PER PERSON

# NEW YEAR'S EVE TASTING MENU

ARRIVAL 7.30 FOR 8PM SIT DOWN  
PROSECCO TOAST SERVED AT MIDNIGHT

## Smoked Salmon and Watercress Roulade en Croute

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### Potted Confit Duck Leg

toasted brioche, fig chutney, rosemary butter  
and crispy ham

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### Pumpkin and Sweet Potato Tartlet

basil aioli, sautéed potatoes and walnut salad

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### Roasted Hake Fillet

thyme potato cake, confit tomato and shrimp  
butter emulsion

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### Sous Vide Striploin of Beef

parsnip rosti, soured red cabbage, parsnip purée,  
crisps and Game jus

\*

### Pineapple and Gin Chocolate Bomb

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### Rich Chocolate Torte

caramel ice cream, candied pecans, shortbread crumb  
and whiskey chocolate puree

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### Advocate Cheese Board

Vegetarian and gluten free options of the taster menu  
will be arranged upon request. Please speak to our  
staff for further details.

7 course  
taster menu  
£59  
per person

With wine  
to compliment  
taster dishes  
£79  
per person

BOOKING AND PRE-ORDER ESSENTIAL. £20 DEPOSIT REQUIRED PER PERSON



# NEW YEAR'S DAY

SERVED FROM 12 NOON UNTIL 8PM

## STARTERS

### **Baked Camembert (v)**

rosemary croutons, red onion & raspberry jam and rocket

### **Breaded Chicken Thigh Bon Bon**

gem lettuce, parmesan and anchovy salad with garlic aioli

### **Beer Battered King Prawns**

pickled cucumber salad, tartare sauce and lemon dressing

### **Classic Potted Belly Pork**

onion seed bread, dressed leaves and onion marmalade

### **Classic Prawn Cocktail**

pickled cucumber, baby gem lettuce and Marie Rose sauce

### **Homemade Carrot and Coriander Soup (v)**

baked bread

2 courses  
**£19**

3 courses  
**£24**

per person

## MAINS

### **Braised Blade of Beef or Roast Lincolnshire Beef or Roast Loin of Pork**

thyme and garlic roast potatoes, creamed mash, Yorkshire pudding and red wine gravy

### **Roast Breast of Chicken**

roast potatoes, mashed potato, house stuffing, Yorkshire pudding and gravy

### **Wild Mushroom and Spinach Gnocchi (v)**

herb oil, rocket and pickled enokis

### **Beer Battered Haddock**

hand cut chips, homemade tartare sauce, lemon and mushy or garden peas

### **Roasted Cod Loin**

sweetcorn and chorizo stew, sautéed potatoes and steamed baby corn

### **Roasted Root Vegetable Hot Pot (v)**

sauté cabbage and creamed potatoes

## DESSERTS

### **Advocate Chocolate Brownie (v)**

white chocolate ice cream and chocolate and crème fraiche mousse

**Pear, Apple and Cinnamon Crumble (v)** crème anglaise or ice cream

**Steamed Treacle Sponge (v)** crème anglaise or vanilla ice cream

**Duo of British Cheese (v)** celery, figs, grapes and crackers

**Vanilla Cheesecake** candid walnuts, frozen grapes and apple sorbet

BOOKING & PRE-ORDER ESSENTIAL. £10 DEPOSIT REQUIRED PER PERSON



# 7 COURSE TASTING MENU

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SERVED EVERY FRIDAY & SATURDAY ALONGSIDE  
OUR A LA CARTE MENU

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All the following dishes are expertly chosen to serve as  
your complete menu for this evening

**Crispy Ham Hock Brawn**

shallot purée, pickled carrot and pork crackling

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**Wild Mushroom and Rosemary Tagliatelle (v)**

torched Camembert. Also available as a main

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**Butter Roasted Plaice Fillet**

a potato and chive croquette, sautéed leeks and spinach, caper beurre blanc  
and baby leek

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**Seared Turkey Escalope**

roasted potatoes, creamed mash, forcemeat stuffing, streaky bacon  
and savoy cabbage fricassee and turkey jus

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**Advocate Chocolate Bomb**

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**Christmas Pudding**

orange syrup, brandy sauce and redcurrant

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**Cheese Board (v)**

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**£39 per person**  
**£55 per person with wine pairings**

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# STAY FOR THE NIGHT

Complete your dining experience  
with a stay in one of our  
luxurious bedrooms



from only  
**£60**  
per night over  
the Christmas  
period



Book via our website to ensure you get the  
best rates available - [www.advocatearms.co.uk](http://www.advocatearms.co.uk)

FESTIVE SEASON BOOKINGS AT THE ADVOCATE ARMS  
BECOME FULLY BOOKED QUICKLY!...  
AVOID DISAPPOINTMENT AND MAKE YOUR RESERVATION EARLY AND PAY  
YOUR DEPOSIT WHICH GUARANTEES YOUR TABLE(S).

### Bookings

- All event dates are subject to availability
- A deposit of £20 per person is required when booking for Christmas Day, New Year's Eve and £10 for Boxing Day & New Year's Day
- A deposit of £10 per person is required from you when reserving a table for six people or more for any dinner booking throughout December
- Deposit payments for a group booking must be received in one payment from the party representative. Individual payments from party members will not be accepted
- For all events where a deposit is required bookings will be treated as provisional until deposit payments are received. The provisional booking will be cancelled after 14 days if no deposit payment has been received

### Food & Drinks Pre-orders

- All pre-orders must be received in writing 3 weeks prior to your arrival. Whilst we take every measure to cater for special dietary needs, we cannot be held responsible for people with nut or other allergies
- Allergen information is available upon request

### Cancellation

- All monies paid in advance will be strictly non-refundable or transferable if cancellation is 6 weeks or closer to the event. It is the responsibility of the party organiser to inform all members of their party of this policy. All alterations to a booking must be made in writing or via email to [info@advocatearmshotel.co.uk](mailto:info@advocatearmshotel.co.uk)
- The Advocate Arms reserves the right to cancel any event for any reason at its discretion, where a full refund will be given on any monies already paid

### Additional Information

- The Advocate Arms does not allow alcohol to be brought onto the premises
- Where accommodation is booked, check in is available from 1pm, rooms must be vacated by 11am
- Payment Methods include cash, and all major credit/debit cards except AMEX
- All prices are inclusive of VAT at the current rate

BOOK YOUR TABLE ONLINE  
[www.advocatearms.co.uk](http://www.advocatearms.co.uk)

**The Advocate Arms**  
2 Queen Street, Market Rasen, Lincolnshire. LN8 3EH

TELEPHONE 01673 842364  
EMAIL [info@advocatearms.co.uk](mailto:info@advocatearms.co.uk)



(v) - suitable for vegetarians (vg) - suitable for vegans

Many of our meals can be prepared as vegetarian or vegan - please speak to our staff to discuss your requirements.